

Listing of Claims

If necessary, cancel Claims 1-102 of the original application.

This listing of claims will replace all prior versions and listing of claims in the prior application. Ser. No. 09/841,925.

Claims 1–102 (canceled)

Claim 103. (cancel after filing date is accorded; retained for copendency with prior application Ser. No. 09/841,925)

Claim 104. (currently amended) Partially defatted cocoa solids which are prepared by a method which comprises the steps of:

- (a) heating cocoa beans, which consist essentially of cocoa shells surrounding cocoa nibs, to an internal bean temperature sufficient to loosen the cocoa shells without roasting the cocoa nibs;
- (b) winnowing the cocoa nibs from the cocoa shells;
- (c) screw pressing the cocoa nibs to produce cocoa butter and partially defatted cocoa solids; and
- (d) recovering the cocoa butter and the partially defatted cocoa solids which contain cocoa polyphenols.

Claims 105 – 111 (canceled)

Claim 112. (currently amended) The ~~composition~~ cocoa solids of Claim 104, wherein the cocoa beans are slaty cocoa beans, purple cocoa beans, mixtures of slaty and purple cocoa beans, mixtures of purple and brown cocoa beans, or mixtures of slaty, purple, and brown cocoa beans.

Claim 113. (currently amended) The ~~composition~~ cocoa solids of Claim 112, wherein the cocoa beans are slaty cocoa beans, purple cocoa beans, or mixtures thereof.

Claim 114. (currently amended) The ~~composition~~ cocoa solids of Claim 104, wherein the cocoa beans are Sulawesi cocoa beans.

Claim 115. (currently amended) The ~~composition~~ cocoa solids of Claim 104, wherein the cocoa beans are heated to an internal bean temperature of about 100° to 110°C.

Claim 116. (currently amended) The ~~composition~~ cocoa solids of Claim 115, wherein the cocoa beans are heated to an internal bean temperature of less than about 105°C.

Claim 117. (currently amended) The ~~composition~~ cocoa solids of Claim 116, wherein the cocoa beans are heated by infrared heating.

Claims 118-123 (canceled)

Claim 124. (new) The cocoa solids of Claim 104, which is useful in a dietary composition.

Claim 125. (new) The cocoa solids of Claim 104, which is useful in a therapeutic composition.

Claim 126. (new) The cocoa solids of Claim 104, which is useful in a veterinary composition.

Claim 127. (new) The cocoa solids of Claim 104, wherein the cocoa polyphenols are catechin, epicatechin and procyanidin oligomers thereof.

Claim 128. (new) The cocoa solids of Claim 127, wherein the oligomers are dimers through nonamers.

Claim 129. (new) An edible composition which comprises, as part of the edible composition, partially defatted cocoa solids containing cocoa polyphenols, which cocoa solids are prepared by a process which comprises the steps of:

- (a) heating cocoa beans, which consist essentially of cocoa shells surrounding cocoa nibs, to an internal bean temperature sufficient to loosen the cocoa shells without roasting the cocoa nibs;
- (b) winnowing the cocoa nibs from the cocoa shells;
- (c) screw pressing the cocoa nibs to produce cocoa butter and partially defatted cocoa solids; and
- (d) recovering the cocoa butter and the partially defatted cocoa solids which contain the cocoa polyphenols.

Claim 130. (new) The composition of Claim 129, which is useful as a dietary composition.

Claim 131. (new) The composition of Claim 129, which is useful as a therapeutic composition.

Claim 132. (new) The composition of Claim 129, which is useful as a veterinary composition.

Claim 133. (new) The composition of Claim 129, wherein the cocoa polyphenols are catechin, epicatechin and procyanidins oligomers thereof.

Claim 134. (new) The composition of Claim 129, wherein the oligomers are dimers through nonamers.

Claim 135. (new) The composition of Claim 129, wherein the cocoa beans are slaty cocoa beans, purple cocoa beans, mixtures of slaty and purple cocoa beans, mixtures of purple and brown cocoa beans, or mixtures of slaty, purple, and brown cocoa beans.

Claim 136. (new) The composition of Claim 135, wherein the cocoa beans are slaty cocoa beans, purple cocoa beans, or mixtures thereof.

Claim 137. (new) The composition of Claim 129, wherein the cocoa beans are Sulawesi cocoa beans.

Claim 138. (new) The composition of Claim 129, wherein the cocoa beans are heated to an internal bean temperature of about 100° to 110° C.

Claim 139. (new) The composition of Claim 138, wherein the cocoa beans are heated to an internal bean temperature of less than about 105°C.

Claim 140. (new) The composition of Claim 138, wherein the cocoa beans are heated by infrared heating.

Claim 141. (new) The composition of Claim 139, wherein the cocoa beans are heated by infrared heating.